Nutrients per serving

Taco Casserole20

Number of Servings: 20 (226.77 g per serving)

Amount	Measure	Ingredient
3 3/4	lb	Beef, ground, hamburger, pan browned, 10% fat
1 1/8	cup	Onion, white, fresh, chpd
1.00	tsp	Spice, chili pepper, pwd
1 1/8	cup	Chili Peppers, green, dices, cnd
26.00	OZ	Soup, cream of mushroom, rducd sod, cond, cnd
2 1/4	cup	Milk, 1%, w/add vit A & D
30.00	oz	Tortillas, flour
2 1/4	cup	Cheese, cheddar, low fat, shredded

Nutri	tion	Fa	cts	
Serving Size Servings Per		er		
Amount Per Sen	ving			
Calories 400	Calor	ies from	Fat 140	
		% Da	ily Value*	
Total Fat 16g				
Saturated Fat 6g				
Trans Fat	0.5g			
Cholesterol 80mg				
Sodium 650mg				
Total Carbol	hydrate :	29g	10%	
Dietary Fib		4%		
Sugars 3g				
Protein 32g				
Vitamin A 4%	. • ١	Vitamin (2 8%	
Calcium 15%	•	Iron 25%		
*Percent Daily Va diet. Your daily va depending on you	alues may b	e higher or l		
Total Fat Saturated Fat Cholesterol	Less Than Less Than Less Than Less Than	65g 20g	80g 25g 300 mg 2,400mg 375g 30g	
Calories per gram Fat 9 • C	n: arbohydrate	4 • Prot	ein 4	

Notes

- * Purchase ~1 3/4-2# 93% or 90% lean ground beef to equal ~ 1 1/2 # (24 oz) browned grd beef called for in recipe.
- * Any low sodium cream soup can be used that has ~ 110 mg sodium per OUNCE or less.

Any size of flour tortillas can be used. Use the # of tortillas that total the # of ounces called for in the recipe. Potentially Hazardous Food. Food Safety Standard: Hold food for service at internal temperature above 140 degrees F.

Spray a 9X13" pan for each 10-15 portions or 12X20" pan for each 25 servings and cut into # of pieces recipe yields. Preheat oven to 350 degrees F.

Cut soft flour tortillas into strips 1/2" wide with a sharp knife or a pizza cutter.

Mix browned ground beef, chilis, onions and chili pepper together with soup and milk AMOUNT OF CHILI

POWDER/PEPPER CAN BE ADJUSTED TO FIT TASTE OF YOUR PARTICIPANTS

Layer 1/2 of tortilla strips in pan followed by a layer of ground beef-soup mixture; continue to layer one more time. Sprinkle top with shredded cheese.

Bake for 30 minutes covered with foil and an additional 15 minutes uncovered. Cut into # of pieces recipe/pan yields, cover with steamtable pan lid and transfer to steam table to serve.

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